

Kansas Department of Agriculture
Division of Food Safety and Lodging
1320 Research Park Drive, Manhattan, KS 66502
(office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 2/20/2015 **Business ID:** 100097FE
Business: JUNS JAPANESE RESTAURANT

7660 STATE LINE
PRAIRIE VILLAGE, KS 66208

Inspection: 31002301
Store ID:
Phone: 9133414924
Inspector: KDA31
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/20/15	12:20 PM	02:30 PM	2:10	0:15	2:25	0	Inspection
02/20/15	02:30 PM		0:00	0:02	0:02	0	Travel to to county line/stateline
Total:			2:10	0:17	2:27	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 3 Priority foundation(Pf) Violations 5

Certified Manager on Staff

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y	N	O	A	C	R
		p			

Employee Health

2. Management awareness; policy present.

3. Proper use of reporting, restriction and exclusion.

Y	N	O	A	C	R
p					
p					

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Good Hygienic Practices		Y	N	O	A	C	R
	4. Proper eating, tasting, drinking, or tobacco use	p
	5. No discharge from eyes, nose and mouth.	p
Preventing Contamination by Hands		Y	N	O	A	C	R
	6. Hands clean and properly washed.	p
	7. No bare hand contact with RTE foods or approved alternate method properly followed.	p
	8. Adequate handwashing facilities supplied and accessible.	p
Approved Source		Y	N	O	A	C	R
	9. Food obtained from approved source.	p
	10. Food received at proper temperature.	p
	11. Food in good condition, safe and unadulterated.	p
	12. Required records available: shellstock tags, parasite destruction.	..	p	p	..
<i>Fail Notes</i>	<div style="display: flex; align-items: flex-start;"> <div style="width: 15%; border-right: 1px solid black; padding-right: 5px;">3-402.12(A)</div> <div style="padding-left: 5px;"> <i>Pf - Parasite Destruction Records (At the Establishment) - If raw, raw-marinated, partially cooked, or marinated-partially cooked FISH are served or sold in READY-TO-EAT form, the PERSON IN CHARGE shall record the freezing temperature and time to which the FISH are subjected and shall retain the records of the FOOD ESTABLISHMENT for 90 calendar days beyond the time of service or sale of the FISH.</i> <i>[No parasite destruction record was available. COS, PIC had the fish supplier to fax over parasite destruction report.]</i> </div> </div>						
Protection from Contamination		Y	N	O	A	C	R
	13. Food separated and protected.	..	p	p	..
<i>Fail Notes</i>	<div style="display: flex; align-items: flex-start;"> <div style="width: 15%; border-right: 1px solid black; padding-right: 5px;">3-302.11(A)(1)(b)</div> <div style="padding-left: 5px;"> <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD.</i> <i>[Raw shrimp was stored above cooked shrimp in the make table. COS, raw shrimp removed. Raw fish was stored above cooked chicken in the make table. COS, raw fish removed.]</i> </div> </div>						
	14. Food-contact surfaces: cleaned and sanitized.	p
	15. Proper disposition of returned, previously served, reconditioned and unsafe food.	p
Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
	16. Proper cooking time and temperatures.	p
	<i>This item has Notes. See Footnote 1 at end of questionnaire.</i>						
	17. Proper reheating procedures for hot holding.	p
	18. Proper cooling time and temperatures.	p
	19. Proper hot holding temperatures.	p
	20. Proper cold holding temperatures.	p
	<i>This item has Notes. See Footnote 2 at end of questionnaire.</i>						
	21. Proper date marking and disposition.	p
	22. Time as a public health control: procedures and record.	..	p
	<i>This item has Notes. See Footnote 3 at end of questionnaire.</i>						

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Potentially Hazardous Food Time/Temperature	Y N O A C R
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Fail Notes	3-501.19(A)(1)(a)	<p><i>Pf - Time as a Public Health Control (Written procedure-TPHC) If time without temperature control is used as the public health control for a working supply of POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) before cooking, or for READY-TO-EAT POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) that is displayed or held for sale or service, written procedures shall be prepared in advance, maintained in the FOOD ESTABLISHMENT and made available to the REGULATORY AUTHORITY upon request that specify methods of compliance with Food Code Time as a Public Health Control procedures.</i></p> <p><i>[PIC is using time control for the sushi rice without a written procedure. PIC stated the sushi rice is cooked at 1030AM and discarded at 2 PM.]</i></p>
	3-501.19(B)(2)	<p><i>Pf - Time as a PHC - 4 hours (marked with time) If time without temperature control is used as the public health control up to a maximum of 4 hours, the FOOD shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the FOOD is removed from temperature control.</i></p> <p><i>[The sushi rice is not marked with time when it was prepared. COS, PIC put time on the sushi rice.]</i></p>

Consumer Advisory	Y N O A C R
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23. Consumer advisory provided for raw or undercooked foods.

p

Highly Susceptible Populations	Y N O A C R
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24. Pasteurized foods used; prohibited foods not offered.

.. .. p

Chemical	Y N O A C R
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25. Food additives: approved and properly used.

p

26. Toxic substances properly identified, stored and used.

.. p p ..

Fail Notes	7-102.11	<p><i>Pf - Common Name (Working Containers) Working containers used for storing POISONOUS OR TOXIC MATERIALS such as cleaners and SANITIZERS taken from bulk supplies shall be clearly and individually identified with the common name of the material.</i></p> <p><i>[A spray bottle with a pink liquid inside was on the floor in the food prep area. PIC stated the pink liquid was a cleaner. COS, chemical labeled.]</i></p>
	7-206.12	<p><i>P - Rodent bait shall be contained in a covered, tamper-resistant bait station.</i></p> <p><i>[6 red color rodent bait packets were on floor in the back storage area.]</i></p>

Conformance with Approved Procedures	Y N O A C R
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27. Compliance with variance, specialized process and HACCP plan.

.. p

GOOD RETAIL PRACTICES

Safe Food and Water	Y N O A C R
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28. Pasteurized eggs used where required.

.. p

29. Water and ice from approved source.

p

30. Variance obtained for specialized processing methods.

.. p

Food Temperature Control	Y N O A C R
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31. Proper cooling methods used; adequate equipment for temperature control.

p

32. Plant food properly cooked for hot holding.

.. .. p

33. Approved thawing methods used.

.. p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Temperature Control		Y N O A C R
Fail Notes	3-501.13(A) <i>TCS Thawing (Refrigeration) POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be thawed under refrigeration that maintains the FOOD temperature at 5°C (41°F) or less. [Frozen raw beef was thawing in a prep sink. COS, provided to PIC the proper way of thawing.]</i>	
34. Thermometers provided and accurate.		p
Food Identification		Y N O A C R
35. Food properly labeled; original container.		p
Prevention of Food Contamination		Y N O A C R
36. Insects, rodents and animals not present.		.. p
Fail Notes	6-501.111(A) <i>P - Pests (Prohibited) The PREMISES shall be maintained free of insects, rodents, and other pests. [10 fresh mouse droppings were on the floor in the back storage room under the drain pipes. PIC provided pest control invoice with a service date of 1-31-15.]</i>	
37. Contamination prevented during food preparation, storage and display.		p
38. Personal cleanliness.		p
39. Wiping cloths: properly used and stored.		p
40. Washing fruits and vegetables.	 p
Proper Use of Utensils		Y N O A C R
41. In-use utensils: properly stored.		p
42. Utensils, equipment and linens: properly stored, dried and handled.		.. p
Fail Notes	4-903.11(B) <i>Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted. [Utensils were not inverted while stored as clean in a plastic storage container.]</i>	
43. Single-use and single-service articles: properly used.		p
44. Gloves used properly.		p
Utensils, Equipment and Vending		Y N O A C R
45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items		.. p p ..
Fail Notes	4-202.11(A)(2) <i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [Sugar was stored in a plastic food storage container with cracks in the plastic. COS, sugar removed from the cracked container.]</i>	
45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items		p
46. Warewashing facilities: installed, maintained, and used; test strips.		p
<i>This item has Notes. See Footnote 4 at end of questionnaire.</i>		
47. Non-food contact surfaces clean.		p
Physical Facilities		Y N O A C R
48. Hot and cold water available; adequate pressure.		p
<i>This item has Notes. See Footnote 5 at end of questionnaire.</i>		

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Physical Facilities

Y N O A C R

49. Plumbing installed; proper backflow devices.

.. p

Fail Notes | 5-205.15(B) *Plumbing system (Maintained) A PLUMBING SYSTEM shall be maintained in good repair. [The bell cap on the backflow preventer was missing on the warewashing machine.]*

50. Sewage and waste water properly disposed.

p

51. Toilet facilities: properly constructed, supplied and cleaned.

p

52. Garbage and refuse properly disposed; facilities maintained.

p

53. Physical facilities installed, maintained and clean.

p

54. Adequate ventilation and lighting; designated areas used.

p

Administrative/Other

Y N O A C R

55. Other violations

p

EDUCATIONAL MATERIALS

The following educational materials were provided p

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Footnote 1

Notes:

Raw fish 165F.

Footnote 2

Notes:

WIC raw fish 38F
Back Make table cooked shrimp 39F
(Bar) Make table raw squid fish 41
Sushi Display case raw fish 38F
Sushi display case raw fish 37F
RIC (bar) raw fish 36.7.
RIC raw fish 39F
RIC garden salad 42F.

Footnote 3

Notes:

Provided instruction for Time as public health control procedures to the PIC.

Footnote 4

Notes:

PIC provided test kit for the use chlorine.

Footnote 5

Notes:

Hot water 121F

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 03/02/15

Inspection Report Number 31002301

Inspection Report Date 02/20/15

Establishment Name JUNS JAPANESE RESTAURANT

Physical Address 7660 STATE LINE

City PRAIRIE VILLAGE

Zip 66208

Additional Notes and Instructions